

# LEFKES

ESTIATORIO

## LUNCH

### APPETIZERS

<b>HORIATIKI</b> VINE RIPENED TOMATOES, CUCUMBERS, PEPPERS, KALAMATA OLIVES, SWEET ONIONS, CAPERS & FETA	\$21	<b>PIKILIA</b> YOUR CHOICE OF 3 DIPS (TARAMOSALATA, TZATZIKI, SMOKED EGGPLANT, SPICY FETA SPREAD OR HUMMUS)	\$14
<b>OCTAPODI</b> MEDITERRANEAN OCTOPUS, CHAR-GRILLED, CHERRY TOMATOES, SPRING ONIONS & CAPERS IN A RED WINE VINEGAR DRESSING	\$21	<b>MAROULI</b> ROMAINE LETTUCE, GREEN CABBAGE, ONIONS, CRUMBLED FETA WITH DILL IN A LEMON- OLIVE OIL DRESSING	\$16
<b>SPANAKOPITA</b> SPINACH WITH SEASONAL GREENS, AROMATIC HERBS AND FETA CHEESE	\$16	<b>FRIED CALAMARI</b> PAN FRIED IN CRISPY SEMOLINA CRUST	\$16
<b>LAMB KEFTEDAKIA</b> GROUND LAMB, HERB SPICED MEATBALLS, SERVED WITH FETA CREME	\$18	<b>MINI GYROS</b> ROASTED CHICKEN OR BEEF GYRO IN A PITA , TOMATO, ONION & SPICED YOGURT SAUCE	\$16
		<b>TUNA TARTAR</b> AVOCADO SPREAD, LEMON PONZU SAUCE, MALANGA CHIPS	\$22

### LUNCH SPECIALS

<b>KALE CEASAR SALAD</b> \$16 CLASSIC CEASAR DRESSING, SHARP GRAVIERA CHEESE & CROUTONS ADD CHICKEN \$8 ADD SALMON \$12 ADD SHRIMP \$12
<b>SALMON BURGER</b> \$22 6OZ GRILLED SALMON BURGER, SMASHED AVOCADO, CHEF'S SPECIAL SAUCE
<b>TONOS SALATA</b> \$26 SEARED SUSHI GRADE SESAME CRUSTED YELLOWFIN TUNA, ON A BED OF ARUGULA, CHERRY TOMATOES, CARROTS, RADDISHES & CUCUMBER TOSSED IN A GINGER DRESSING & TOPPED WITH CRISPY WONTONS
<b>BRONZINO</b> \$32 MEDITERRANEAN SEA BASS
<b>SOLOMOS</b> \$26 CHAR GRILLED ATLANTIC SALMON, CAULIFLOWER PUREE
<b>MUSHROOM RISOTTO</b> \$32 SEASONAL MUSHROOMS, WHITE TRUFFLE OIL, CRISPY MANOURI CHEESE
<b>PAIDAKIA</b> \$34 AUSTRALIAN LAMB CHOP, MARINATED IN HERBS, LEMON & OLIVE OIL
<b>LEFKES BURGER</b> \$18 GROUND AND SEASONED CHUCK EYE ROLL, TOMATO, ONION, GRAVIERA CHEESE, DIJONAISE AND FRENCH FRIES

### PRE-FIX MENU THREE COURSES ~\$27.95PER PERSON

#### FIRST COURSE CHOICE OF

**GREEK SALAD OR WATERMELON & FETA SALAD**  
TOMATOES, ONIONS, OLIVES,CUCUMBERS, PEPPERS AND FETA OR  
WATERMELON FETA CHEESE, MINT, ORANGE SUPREME & BALSAMIC

**SPINACH PIE**  
SPINACH,AROMATIC HERBS AND FETA CHEESE BAKED

#### MAIN COURSE

**SOLOMOS**  
CHAR GRILLED ATLANTIC SALMON

**CHICKEN KEBAB**  
MARINATED AND GRILLED WHITE MEAT CHICKEN WITH PEPPERS AND  
ONIONS

**PASTA OF THE DAY**  
CHEF'S CREATION

**DESSERT**  
"DESSERT OF THE DAY"